



Catering Set Menus

*Please refer to extended menu to choose your selections, alternatively
you may leave it to us to choose a selection for you*

Option 1 - Express Lunch

\$9.90+gst/pp

Wholegrain Club Sandwich + Fruit Platter or Sweet Slice

Option 2 - Light Lunch

\$13.50+gst/pp

Hot Canapé (1 item) + Gourmet Wrap / Pita or Sandwich Option + Fruit Platter or Sweet Slice

Option 3 – Low-Carb Lunch (No Bread)

\$15.90+GST/pp

Hot Canapé (3 items) + Gourmet Salad Box Option (regular size) + Fruit Platter or Sweet Slice

Option 4 - Working Lunch

\$17.90+gst/pp

Hot Canapé (2 items) + Noodle Size Salad Box Option + Gourmet Wrap / Pita or Sandwich Option
(half per person) + Fruit Platter or Sweet Slice

Option 5 - Executive Lunch

\$24.90+gst/pp

Main course + Bread roll + Gourmet Mesclun Salad + Fruit platter + Sweet Slice

V - Vegetarian

DF - Dairy Free

GF - Gluten Free

*Special dietary requirements can be accommodated upon request

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Lunch

Hot Canapés

From the land

- Chorizo wrapped in bacon \$2.50 each
- Haloumi & Chorizo skewers drizzled w herb pesto \$2.50 each
- Lamb Koftas w tzatziki yoghurt dip (GF) \$2.50 each
- Steamed Beef Dimsims w ponzu sauce \$2.50/two pieces
- Moroccan chicken skewers w chipotle aioli (GF) \$2.50 each
- Teriyaki chicken skewers w lime dipping sauce \$2.50 each
- Tandoori chicken skewers w minted yoghurt 2.50 each
- Thai Chicken Satay skewers w peanut sauce (GF) \$2.50 each
- Turkish shish chicken kebab w lemon tahini yoghurt \$2.50 each
- Thai chicken cake w lemongrass dip \$2.50 each
- Cajun crumbed chicken Goujons w spiced apricot sauce \$3.50 / two pieces
- Crumbed chicken Croquette \$3/ two pieces
- Traditional Falafel w lemon & sumac tahini sauce (V) \$2.50 / two pieces
- Arancini di Riso - pumpkin, mozzarella & parmesan risotto balls (V) \$2.50 each
- Mini samosas w minted yoghurt –\$2.50/ three pieces (V)
- Mini spring rolls w sweet chilli dip – \$2.50/ three pieces (V)

From the sea

- Crumbed butterflied prawns w honey mustard aioli \$2.50 each
- Blinis w smoked salmon, crème fraiche & dill \$2.50 each
- Lime & garlic prawn skewers w chilli soy dip (GF) \$2.50 each
- Prawn twisters w sweet chilli dip \$2.50 each

Gourmet Wraps and Sandwiches \$7.90

- Soft Seeded Baguette – chicken, avocado, brie & garlic aioli
- Soft Seeded Baguette – chorizo salami w havarti cheese, tomato & aioli
- Soft Seeded Baguette – shaved superior ham & egg mayo
- Tortilla Chicken Wrap – tandoori chicken w minted yoghurt, cucumber, tomato & red onion
- Tortilla Vege Wrap – South Western – cumin-roasted kumara, smoky black beans,
- Tortilla Falafel wrap – w roast peppers, citrus tahini dressing
- baby spinach, guacamole, red pepper & tomatoes (V)
- Pretzel Baguette - chicken B.L.T. with avocado (DF)
- Pretzel Baguette - chicken harissa in sweet chilli relish (DF)
- Turkish Pide – w crispy crumbed chicken, basil, red onion, cheddar, relish & aioli
- Five Grain Sandwich – w roast chicken, avocado, brie & cranberry sauce
- Five Grain Sandwich - w egg, mayo, avocado & wild rocket (V, DF)

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Lunch

Main Course – Executive lunch (minimum of 6 people per selection)

Seared Lamb Rump, slow oven roast balsamic carrots served w minted yoghurt (GF)
Chargrilled Moroccan chicken thighs w steamed vegetable medley served with Basil Pesto (GF)

Grilled Market Fish, sesame soy infused organic wild rice served with harissa hollandaise sauce (GF)

Salad Boxes - Spring selection

Regular \$5.90

Small \$3.90

Heart Starter - chicken, couscous, cherry tomatoes, green onions, kalamata olives, crumbed feta, basil & parsley

Chicken Caesar Salad – signature salad

Chicken Pasta Salad – w corn, celery, roasted pepper, parsley, mayo & pesto

Spring Bulgur Wheat Salad w oven-roasted carrots, dukkah, mint & almond (V,DF)

Quinoa salad w kumara & sweet corn (V,GF,DF)

Raw Kale & Brussels Sprouts w tahini-maple dressing, toast split almonds & parmesan (GF, V)

Vietnamese Summer Roll Salad w prawns or chicken, vermicelli, fresh crunchy vegetables, coriander, mint and shallot dressing (GF, DF)

Grilled Haloumi & Lentil Salad w baby spinach, cherry tomato, beetroot,, lemon vinaigrette (V, GF, NF)

Char grilled Broccoli w confit garlic roast onion, red chilli, roast almond w citrus dressing – signature salad (GF, V DF)

Cumin Roasted Pumpkin Salad w chickpeas, feta, green beans, pinenuts, dates, baby spinach & balsamic vinaigrette (V, GF)

Wild Rice Salad – roasted zucchini, toasted walnuts, parmesan, a twist of lemon and olive oil (V, GF)

Winter Warmer Salad - parsnips roasted in garlic and rosemary w honeyed chestnuts, rocket, baby spinach and a honey mustard dressing (V, GF, DF)

Daily salads may vary, please inquire today for our super food salad of the day and extended salad menu

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Morning & Afternoon Teas

Freshly Baked Muffin \$3.90 for one large or two small
Sweet selection - flavour of the day

Home Baked Scone \$3.90 for one large or two small
Served with whipped cream and berry jam
Cheddar & parmesan
Date
Sultana

Mini Croissants \$3.50
Smoked salmon, avocado & tomato
Shaved superior ham, cheddar & tomato
Bacon & scrambled eggs
Mediterranean grilled vegetables (V)

Mini Bagels \$3.50
Bacon, avocado & tomato
Smoked salmon, rocket & cream cheese
Mediterranean grilled vegetables (V)
Bagels with jam & cream cheese

Hot Savouries
Bacon & Egg Baps – shoulder bacon, scramble eggs, sliced tomato & tomato relish \$5.20
Mini Quiches \$3 each
choices of:
- Olive & feta (V)
- Moroccan chicken & apricot
- Bacon & egg
Sausage Roll (cut in three) served w tomato sauce \$3.90 each
Spinach & Feta Roll (cut in three) served w aioli (V) \$3.90 each
Mini Mince Pies \$2 each
Pigs in Jackets – Home-made Gusstop-style sausage rolls made w cheesy kransky & grain mustard in flaky pastry \$3.50 each (3 days notice to order)
Mini Vege Frittatas \$3 each (GF, V)

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Morning & Afternoon Teas

Wholegrain Club Sandwich \$6.50 for two large or four small

Roast chicken, avocado & cheddar
Shaved ham, cheddar & tomato
Egg mayo & cucumber (V)

Home-Baked Sweet Bites & Fresh Seasonal Fruit

Classic Anzac Biscuits w almonds & raisins \$2.80
Fudgy-double Chocolate Cookies \$2.80
Baklava w walnut, cinnamon & infused w lemon & rosewater syrup \$3
Chocolate Brownies (two mini squares) \$3 each
Lemon, coconut & passionfruit Slice (two mini squares) \$3
Macadamia & ginger Slice (two mini squares) \$3 each
Orange Almond Cakes cut in half (GF, DF) \$4.90 each
Bliss Balls w raw cacao powder, almond, dates, apricot, chia seeds dusted in coconuts (GF, DF) \$2.90 each
Mini Danishes - assorted \$2.50 each
Fresh Fruit Platter \$3.50 per person
Fresh Fruit Skewers \$3 per person

Cakes (Whole 9") includes customized writing

Classic Rich Chocolate Cake-coated in thick chocolate ganache \$50
Classic Carrot Cake-W crushed walnuts & thick cream cheese icing \$50
Banana Cake-Moist & light w fresh bananas topped with chocolate ganache & finished with chocolate flakes \$50
Red Velvet Cake-Delicious flavours of chocolate, topped w vanilla frosting & coated in white chocolate flakes \$60
Orange & Almond Cake- w slow poached oranges and coated in olivani orange icing & toasted split almond (GF, DF) \$75

Other flavours are available on request

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Morning & Afternoon Teas

Sushi Rolls \$2.00 each

Assorted filling served with wasabi, ginger & soy sauce

Vietnamese Summer Rolls

\$7.90 per two large rolls

Made w lettuce, roast chicken, basil, mint, pickled carrot, bean sprout and served with classic Vietnamese dipping sauce (GF, DF)

Cheese Board \$85.90 per platter

Serves 10-12 people

A selection of New Zealand gourmet cheese served with grapes, dried fruit, nuts & artisan crackers & organic homemade heirloom quince jelly of Great Barrier Island

Antipasto Platter \$75 per platter

Serves 10-12 people

A selection of gourmet cured meat, pickles, olives & homemade dips

Vegetable Platter \$45 per platter

Serves 10-12 people

Assorted raw seasonal vegetables, served with olives, artisan crackers and a selection of homemade dips

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Gluten Free

GF Hot Savoury

Mini Mince Pie (V) \$3

Mini Vege Frittata (V) \$3

Sausage Roll served w GF tomato sauce \$4

GF Sandwiches

Roast chicken, avocado & cheddar \$7

Egg mayo & cucumber (V) \$6

GF Muffin

Sweet or savoury selection (V) \$4.50

GF Sweet Bites

Orange & almond Cake - cut in half (V) \$4.90

Bliss Balls - (V, DF) \$2.90

Mini Danish pastry \$4

ordering guidelines • 48-hour notice is recommended for all orders. Same-day orders available on a limited basis. Call for seasonal specialties and consultations. Menu and prices are subject to change. Prices do not include tax. *Before placing your order, please inform us if a person in your party has a food allergy.* **cancellation policy** Please allow 24 HOURS NOTICE for cancellations. If you cancel the same day, there will be a minimum 25% cancellation fee (depending on the time and volume of your order).

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